Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name : ABBEY OF OUR LADY OF NEW CLAIRVAUX Owner : FATHER PAUL MARK SCHWAN

Site Address : 26240 7TH ST Owner Address : 26240 7TH ST

Facility ID : FA0001652 Inspector : EE0000005 - Tia Branton

Record ID : PR0003199 Inspector Phone : (530) 527-8020

License/Permit Number : PT0003435 Program: : 1642 - Caterer/Commissary

:

Inspection Date : 1/4/2024 Total Inspection Time : 60 min.

Inspection Number : DA0011815

Purpose of Inspection : 102 - Routine Inspection Result : 01 - Meets Standards

Date

Inspection Violations	
No violations cited.	
 Overall Inspection Comment Facility looks great. Thank you. 	S Please share recipes as discussed. I will continue to look into Candied Walnut product.
	J. Branton

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name	: THE BAKER'S PANTRY	Owner	: FRANCISCO MORE	NO
Site Address	: 1942 SOLANO ST	Owner Address	: 417 MARIN ST	
Facility ID	: FA0000519	Inspector	: EE0000025 - Maria G	arcia
Record ID	: PR0000126	Inspector Phone	: Not Specified	
License/Permit Number	· 2062-16F-1	Program:	: 1610 - Bakery	
Person in Charge	•	r rogram.		
Inspection Date	: 1/11/2024	Total Inspection Time	: 60 min.	
Inspection Number	· DA0011824	rotal inspection finie	. 00 111111.	
Purpose of Inspection	: 102 - Routine Inspection	Result	: 01 - Meets Standards	
r di pose di ilispection	. 102 Reduite inepection			
An inspe	ection of your property revealed the following vio	lations. Please note the date for reinsp	pection. Thank you for your co	ooperation.
Inspection Violati	ons			
FOOD TRAINING - 10	â 1		"Comply by Date" Not Specified	Not In Compliance
Violation Description	on:			
All food employe	ees shall have adequate knowledge of and be tra	ained in food safety as it relates to thei	r assigned duties. (113947) F	ood
facilities that pre	epare, handle or serve non-prepackaged potentia	ally hazardous food, shall have an emp	loyee who has passed an app	roved
food safety certi	fication examination. (113947-113947.1)			
Corrective Descript	ion:			
Inspector Commen	its:			
Please make su	re employees Food Handlers Certificate is up to	date.		
ALL FOOD SHALL B	BE LABELED CORRECTLY - 16 32		"Comply by Date" Not	Not In Compliance
			Specified	
Violation Description	on:			
Any food is misk	oranded if its labeling is false or misleading, if it is	s offered for sale under the name of an	other food, or if it is an imitation	on of
another food for	which a definition and standard of identity has b	een established by regulation. (11408)	7, 114089, 114089.1(a, b), 11	4090,
114093.1)				
Corrective Descript	tion:			
Inspector Commen	its:			
Prepackaged for	od prepared in food facility should include correc	ct labeling information.		
Overall Inspection Co	omments			
Facility looks great, tha				

Maria Garcia

Date

Received By:

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : ECONO LODGE INN & SUITES Owner : JAGRUTI PATEL Site Address : 3475 HIGHWAY 99 W Owner Address : 3475 HWY 99W

: FA0000712 : EE0000005 - Tia Branton Facility ID Inspector

: PR0000375 Record ID Inspector Phone : (530) 527-8020

License/Permit Number : 3608-16F-1 : 1640 - Limited Food Prep (Coffee Program:

: Stand/Hotel)

Inspection Date : 1/4/2024 Total Inspection Time : 45 min. : DA0011814

Inspection Number : 01 - Meets Standards Result

Purpose of Inspection : 102 - Routine Insp	Dection		
Inspection Violations			
No violations cited.			
Overall Inspection Comments No issues observed			
No issues observed			
		J. Branto	5~
Received By:	Date	 Tia Branton	Date

OFFICIAL FOOD INSPECTION REPORT



Facility Name : EL TACO ASADO Owner : FRANCISCO LUIS LOPEZ

Site Address : 1515 HWY 99W Owner Address : 309 COLUSA ST

Facility ID : FA0001733 Inspector : EE0000005 - Tia Branton

Record ID : PR0003403 Inspector Phone : (530) 527-8020

License/Permit Number : PT0003640 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 1/8/2024 Total Inspection Time : 60 min.

Inspection Number : DA0011822
Purpose of Inspection : 106 - Pre-Opening Inspection
Result : 05 - Reinspection Required

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

Person in Charge

ALL UTENCILS AND EQUIPMENT SHALL BE APPROVED, AND FUNCTIONING PROPERLY - 16 35

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114165, 114167, 114169, 114177, 114180, 114182)

Corrective Description:

Inspector Comments:

Must have commercial grade refrigerator

FOOD TRAINING - 16 1 "Comply by Date" Not In Compliance

Specified

Violation Description:

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

Corrective Description:

Inspector Comments:

All employees must food handlers card. One person must have Foods Manager card.

LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

Corrective Description:

Inspector Comments:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : EL TACO ASADO Owner : FRANCISCO LUIS LOPEZ

Site Address : 1515 HWY 99W Owner Address : 309 COLUSA ST

114193.

- (a) All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.
- (b) Drainage from reach-in refrigeration units shall be conducted in a sanitary manner to a floor sink or other approved device by an indirect connection or to a properly installed and functioning evaporator.
- (c) Indirect waste receptors shall be located to be readily accessible for inspection and cleaning.
- (d) Warewashing machines may be connected directly to the sewer immediately downstream from a floor drain, or they may be drained through an approved indirect connection.
- (e) Warewashing sinks in use on January 1, 1996, that are directly plumbed may be continued in use. This section does not require warewashing sinks to be indirectly plumbed when the local building official determines that the sink should be directly plumbed.

California Retail Food Code Effective January 1, 2018

66

114193.1. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch

■ Overall Inspection Comments If all changes made prior to reinspe	ection date please notify this office.	J. Baa	nton
Received By:	Date	 Tia Branton	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : ELOTES JUAREZ - 1 Owner : JUAN JUAREZ-FLORES
Site Address : 1806 SOLANO ST Owner Address : 2019 BLOSSOM AVE

Facility ID : FA0001189 Inspector : EE0000005 - Tia Branton

Record ID : PR0002071 Inspector Phone : (530) 527-8020

License/Permit Number : PT0002161 Program: : 1628 - Food Vehicle Prepared Food

:

Inspection Date : 1/17/2024 Total Inspection Time : 60 min.
Inspection Number : DA0011826

Inspection Number : DA0011826

Purpose of Inspection : 102 - Routine Inspection

Result : 01 - Meets Standards

Inspection Violations No violations cited. Overall Inspection Comments Push cart appears to have no violations at this time. Thank you. Received By: Date Tia Branton Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name : GROCERY OUTLET, INC. Owner : TANSILL FAMILY LLC
Site Address : 663 EDITH AVE Owner Address : 24515 FLORENCE AVE

Facility ID : FA0001656 Inspector : EE0000005 - Tia Branton

Record ID : PR0003211 Inspector Phone : (530) 527-8020

License/Permit Number : PT0003447 Program: : 1616 - Retail Market >15,000 Sq

: Feet No Prep

Inspection Date : 1/22/2024 Total Inspection Time : 60 min.
Inspection Number : DA0011846

Inspection Number : DA0011846

Purpose of Inspection : 106 - Pre-Opening Inspection

Result : 01 - Meets Standards

Date

Inspection Violations	
mopection violations	
No violations cited.	
Overall Inspection Commen	ts ————————————————————————————————————
•	
Store looks great. Thank you.	Sorry about mix-up with permit. Please return attached invoice with payment.
Thank you.	
·	
	/) P2 1
	3. Branton
	(

Facility Name

: HOLIDAY EXPRESS

OFFICIAL FOOD INSPECTION REPORT

Owner



Date

: HOLIDAY EXPRESS

Site Address	:	3350 SUNRISE WAY	Owner Address		: 44413 SEMINOLE TER	
Facility ID Record ID License/Permit Number Person in Charge Inspection Date Inspection Number Purpose of Inspection	:	FA0000719 PR0000383 3617-16F-1 1/4/2024 DA0011813 102 - Routine Inspection	Inspector Inspector Phone Program: Total Inspection Time Result	:	EE0000005 - Tia Brantor (530) 527-8020 1623 - Restaurant <200 60 min. 05 - Reinspection Requir	00 Sq. Feet
·		on of your property revealed the following violations. Ple	ease note the date for reins	pectio	n. Thank you for your coop	peration.
Inspection Violation	ons					
POTENTIALLY HAZA	RE	OOUS FOODS HOLD TEMPERATURES - 16 7			mply by Date" Not	Not In Compliance
Violation Descriptio	n:					
Potentially hazar	do	us foods shall be held at or below 41/ 45øF or at or abov	ve 135øF. (113996, 113998	3, 1140)37, 114343(a))	
Corrective Descript	ion.	:				
Inspector Commen	s:					
•		er and small milk cooler holding a temperature around ^a for 4 hours or greater must be thrown out.	48' F. MUST maintain 41' o	r belov	w. All potentially hazardous	s food held
Overall Inspection Co						
Maintain daily temp log	on	both refrigeration units if would make easier.				
			\mathcal{L}	3	Ranton	

Date

Tia Branton

Received By:

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Facility Name : JOHNNY BOYS TAQUERIA Owner : ROSA & JAVIAR ORELLANA

Site Address : 1944 SOLANO ST Owner Address : 1944 SOLANO ST

Facility ID : FA0000514 Inspector : EE0000005 - Tia Branton

Record ID : PR0000121 Inspector Phone : (530) 527-8020

License/Permit Number : 2049-16F-1 Program: : 1623 - Restaurant <2000 Sq. Feet

:

Inspection Date : 1/11/2024 Total Inspection Time : 60 min.
Inspection Number : DA0011825

Inspection Number : DA0011825
Purpose of Inspection : 002 - General Food Complaint
Result : 01 - Meets Standards

Date

inspection violations	
No violations cited.	
Overall Inspection Comments	
Facility looks good. Thank you very much.	
	2. Branton
	- Danton

OFFICIAL FOOD INSPECTION REPORT



Facility Name : LA CORONA Owner : LAMAR BAYLES
Site Address : 914 WALNUT ST Owner Address : 900 WALNUT ST

Facility ID : FA0000566 Inspector : EE0000025 - Maria Garcia

Record ID : PR0000180 Inspector Phone : Not Specified

License/Permit Number : 2150-16F-1 Program: : 1624 - Restaurant 2000 Sq.

: Feet-6000 Sq. Feet

Inspection Date : 1/17/2024 Total Inspection Time : 60 min.

Inspection Number : DA0011828

Purpose of Inspection : 003 - Complaint Inspection Required

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

Person in Charge

ALL FOOD SHALL BE SEPERATED AND PROTECTED FROM CONTAMINATION - 16 27

"Comply by Date" Not Specified Not In Compliance

Violation Description:

All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))

Corrective Description:

Inspector Comments:

Containers in walk-in refrigerator must have lids to prevent cross-contamination.

POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

Potentially hazardous foods shall be held at or below 41/45øF or at or above 135øF. (113996, 113998, 114037, 114343(a))

Corrective Description:

Inspector Comments:

Prep refrigerator and prep cold line continues to not hold correct temperature. Please keep the lid shut when not in use to help cold holding temperatures.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not

Not In Compliance

Specified

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

Floors should be more frequently cleaned to prevent grease build up and potential employee slipping accidents.

Overall Inspection Comments

Received complaint regarding exposed ice machine in highly trafficked area. Lid was not present but is to be replaced by follow-up inspection date. Temporary lid was requested for the time being to prevent contamination.

Received By: Date Maria Garcia Date

Person in Charge

: 1/17/2024

Inspection Date

OFFICIAL FOOD INSPECTION REPORT

Program:



: LORI DUIVENVOORDEN Facility Name : MILK HOUSE COOKIES Owner

Site Address : 19490 DRAPER RD : 19490 DRAPER RD Owner Address

: EE0000005 - Tia Branton : FA0001487 Facility ID Inspector

: PR0002625 Record ID Inspector Phone : (530) 527-8020 License/Permit Number : PT0002841

: 1655 - Cottage Food Class B : Indirect Sale/Inspection

: 60 min. Total Inspection Time

: DA0011827 Inspection Number : 01 - Meets Standards Result

Purpose of Inspection : 102 -	Routine Inspection		
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
•	(please keep on on refrigeration temp as discussed)	Will change your permit to Class A, DIREC	Γ SALES ONLY.
Thank you.			
		J. Branto	\sim
Received By:	Date	Tia Branton	Date

Person in Charge

OFFICIAL FOOD INSPECTION REPORT



Facility Name : TAQUERIA REYNA Owner : JOSEFA REYNA Site Address : 1312 SOLANO ST : 1312 SOLANO ST Owner Address

: FA0001271 : EE0000005 - Tia Branton Facility ID Inspector

: PR0002209 : (530) 527-8020 Record ID Inspector Phone

License/Permit Number : PT0002300 : 1623 - Restaurant <2000 Sq. Feet Program:

Inspection Date : 1/5/2024 Total Inspection Time : 60 min. : DA0011820

Inspection Number : 01 - Meets Standards Result : 102 - Routine Inspection Purpose of Inspection

·			
Inspection Violations			
No violations cited.			
Overall Inspection Comments			
Facility okay to open. Thank you.			
		11 12	1
		J. Bran	iton
Received By:	Date	Tia Branton	Date

Person in Charge

Received By:

OFFICIAL FOOD INSPECTION REPORT



Date

Facility Name : WEST STREET SCHOOL Owner : CUESD

Site Address : 900 WEST STREET Owner Address : 1590 SOUTH ST

Facility ID : FA0000663 Inspector : EE0000005 - Tia Branton

Record ID : PR0000313 Inspector Phone : (530) 527-8020

Date

License/Permit Number : 2327-16F-1 Program: : 1635 - School Cafeteria/Senior

: Program

Inspection Date : 1/8/2024 Total Inspection Time : 60 min.
Inspection Number : DA0011821

Inspection Number : DA0011821
Purpose of Inspection : 106 - Pre-Opening Inspection
Result : 01 - Meets Standards

Inspection Violations		
No violations cited.		
Overall Inspection Comment Please monitor "defrost cycle" to	ots to make sure how long out of temp. New kitchen is beautiful.	
	J. Branton	